

FASHIONS FROM PARIS ARE TINGED WITH WAR DRAMA

No Sensational Modes So Far This Season—Colors More Subdued Than Usual—Plenty of Pretty Costumes for Spring and Summer

By ELEANOR HOVE BRINERD.

OPENINGS of new fashions and fashions of openings, but so far the opening sensations. Not that any one expected sensational fashion developments this season, but there is always a chance of some famous dressmaker's house and perhaps a few overthrown many a time by a designer's whim.

Overdone enough there is in the French showing of the moment, but a cleverness less radical in its expression than usual. Paris has shown her good taste, she has pluckily provided the buyers with attractive models of costume replicas of such models. She has made delightful suggestions for color schemes, combinations of materials, details, little variations of line. But she has not had the heart to make this a great season.

Inspiration has been lacking. After all it is the Parisienne for whom the French designer exerts his utmost art. He depends upon American buyers to a great extent this year, he depends upon the American buyer almost to the exclusion of the others—but it is for Paris that Paris creates frocks.

There is a reason for this. Paris creates them. And without the usual Parisian background, the Parisian atmosphere, something fails to materialize in the ateliers.

How can heavy hearted artists and work folk devise brilliant and daring models for a Paris that is sad? And as for the neutral world, well, one can fancy suggestions for levels of color, and an artist and because one's employees must be kept at work, and because manufacturers who are not ruined must be encouraged, and because, incidentally, one needs money and there are still many women who have money to spend for clothes as well as for charity. It is hard to write out and dried fashion facts this year and the reason is not merely that fashion facts have been nebulous, elusive things.

There is as much drama clinging about the Rue de la Paix as about any another battlefield, and for once, fashion making has its pathetic, even its tragic side. Even its frivolous touches have their reminder of the grim background against which the work has been done, and which, however, even here, the difficulty in taking only their usual blithe interest in models of color and texture in the ordinary cloth and coldstream coat, in military braiding and buttons and all the fashion details that whisper war, war, war.

There's more than surface meaning in the chronicler's cheerful announcement that "this will be a great season for white, black and white, grays and soft color shades." No; fashion reporting isn't the wholly gay business this season that it usually is; but the season is more than usually pretty, and there are enough gay colors mingled with the whites and grays and violets to banish any surface sombreness.

Blue, perhaps because they better than any other color, accomplish the feat of being cheerful without being aggressively gay, are very strong on the color card and show several new and likable shades—porcelain blue, light and lovely; Belgian blue, shading out to a pale grayish tone; soldier, the blue of the French uniform; torpedo and a half dozen others less easily named.

There are many good yellows, particularly among the domestic goods, and though the canary and citron tones are given the preference on the French card, one sees a quantity of soft and yellow blues. Pinks are well back in the rose tones, and the very pale shades, to which "rose breath" is an addition. Onyx is a clear yet soft light green.

All of the cerise, beige, suede and other tones promise to be popular, though the French verdict gives the preference to the soft tones favor rather than the sand color which has been a winter favorite. As a matter of fact, however, these shades run imperceptibly into each other, and salesmen will label them and women will buy them more or less indiscriminately, while the profession, will meet the situation by concluding that women are wearing a lot of "tan color."

For the knowing the rather or boobyish brown will be smarter than the darker and colder shades of covert and the way, when one approaches the subject of covert one stumbles across snares and pitfalls. There is so much covert cloth and so little of it is the covert cloth of our memory.

When the fad for correct suits made itself felt this winter it spread like wildfire, and almost before the covert suit realized its popularity it had lost favor among the fastidious. But the fad was too good to let set aside. Women tired of the overemphasized, smooth covert cloth in light beige or sand tones, but clinging to the general idea, and now we have herringbone covert, covert whipload, covert coat (with other colored mixtures), herringbone covert, silk covert. Variety, though in all conscience, and all the fashions reminiscent at least of the original source.

Robed coats of all sorts are liked, but some of them have so fine a rib that it merely dulls the smooth surface instead of ridging it. The gros grain cloth which seems likely to have considerable popularity is an instance in point, and the gros grain weave is becoming, also, in some of the best of the new suits. Taffeta, gros grain, and tulle, is one of the best taffetas ever presented, having body and a wonderful softness.

Going back to cloths for the first spring frock or suit, gabardine is out of the running and serge is perennial favor. Several good weaves are promising well, but one known as Tipperary, which several of the most interesting designers are pushing energetically.

might almost call a yellow, is combined with black or very dark blue, the checked effects ranging from large to small and echoing the various weaves familiar in connection with black and white.

Occasionally, in the irregular checked designs a line of white enters the scheme very effectively. One of the best looking imported models brought over by the Fifth Avenue tailor last week was in one of these tawny yellow and black checks, made severe by plain with a skirt of only moderate width and coat on modified Norfolk lines, belted rather closely by a narrow belt of the material trimmed in black leather. Buttons of the cloth with black centres.

In silks, fall of one sort or another appears to be in first place, but it is by no means alone in the field; and though silks of greater softness and of considerable body are well liked, the gossamer weaves have their popularity too. Mention has been made of the taffeta gros grain; but there is a taffeta almost as sheer and soft as the flor de sole, which itself resembles an etherialized China silk of exquisite quality.

This flor de sole in the Callot stripes is a charming thing for the summer frock and ought to find ready sale. A wide stripe, of two inches or a little more, in delicious rose, is flanked, let us say, by a very narrow stripe of black on each side, on a ground of warm ivory which forms a stripe alternating with the rose. Or perhaps the color is a bright soft blue instead of rose and the ground is light beige, while the black remains the same.

There are dotted effects in this same silk, big coin dots as large as a quarter in dark blue or black, scattered at rather wide intervals over a surface of beige or sand color.

Stripes, plain, broken, flowered, dotted, openwork; stripes of every conceivable sort are featured. Ribbed weaves, too, are everywhere; though, naturally, it is among woollen cloths they have their greatest success. Checked and plaided silks are shown, but not so enthusiastically as was expected. Highland affiliations having been expected to influence the manufacturers in favor of tartan effects.

A good many of the new models are coming over in grays, the French apparently having half a mind to transfer to the gray tones; but gray is by no means generally becoming, though, for that matter, neither is beige. Battleship gray is distinctly trying and there have been other shades recently launched that are worse; but the French are now exploiting softer and lighter grays with the pinkish or creamy cast that renders them far less cruel to the average complexion.

Gray is used also as a relieving note to a considerable extent, and ribbed or gros grain silk waistcoats, cuffs, etc., of gray are appearing in connection with suits of blue or dull red or violet or deep purple. There are some very attractive rather rough woollen suitings and coat materials in which a lovely rose red of a soft fruity tone is lightly mixed with gray and some excellent French models use this rose and gray motif with relieving gray.

Cursory examination of the imported models and sketches of coming models already displayed leaves one with a pleasant surprise. There is really no necessity for instant and drastic change in one's shape or suit. If one has kept at all in step with late winter and 'twixt seasons models there is not even absolute necessity of changing one's frocks, save from a desire for something new.

For we seem to be very nearly where we have been for several months past. We perhaps must abandon the idea of a new waist, simple, but we may keep our large waists, if we please. Premet will fit those large waists rather more snugly than Callot or Cheruit, and all insist firmly upon flattening us in back and front, but the much discussed putting in of corsets and actual pinching in of waists is, it would seem, to be no more general than it was last season. With a certain type of frock one does a bit of it, but there's no necessity of wearing that type of frock unless one fancies it.

And there are other survivors. Once more the kimono sleeve has refused to die, though it admits that its health is not what it was. The tunic has not been relegated to the limbo of forgotten modes, though it does not dominate as it did. Russian blouses, double skirts, wide skirts, sleeveless evening bodices, all retain Parisian sanction.

What are the things that are different? Well, that brings us back to the point from which we started. Nothing seems to be enormously, radically, outwornly different. The differences are in the little things.

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Blue and white checks of every conceivable type are featured, but the gros grain is going in heavily for the blue. Rather more chic are certain ones of light weight checked cloths in which a yellow tan, which one



A frock of white embroidered net combined with amber linen lawn and a gown of plain and striped black silk.

Peplums of various kinds are in high favor. The late winter models indicate that probability, and among the things shown at the French openings peplums look and peplums short, peplums straight and peplums of varied irregularities of line have fluttered gaily on everything from suit coats to evening bodices.

Waistcoats with short little peplums below a cord or belt are satisfactory things in their avoidance of any complications about waistband connections; and very clever models of this sort are offered with some of the imported suits. One of the simplest models takes the form sketched here, of a plainly tailored, high collared, long sleeved, plaited waist of silk, belted narrowly and very loosely a little above the normal waist line and falling perhaps four inches below the belt.

And about that waist line. Advocates of the normal line seem in the ascendant, but the shortened waist is shown in many of the models and only the elongated waist receives little encouragement.

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VEGETABLES IN NEW DRESS.

AS the winter season moves on toward early spring the appetite begins to grow fastidious and demands to be tempted. This the family caterer decides may be most easily done by serving the winter vegetables in new form. Canned things one tires of soon and the vegetables boiled and creamed lack variety; so to serve the old things in a new way is the easiest solution of the problem.

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lumps of butter and brown it in the oven, and it will be found very good with roast beef.

Artichoke à la Tarragon.—Pare and boil a dozen or more Jerusalem artichokes. When done put them in a hot covered dish and turn over them a sauce made of a half pint of melted butter to which add a teaspoonful of lemon juice, a dash of red pepper and a pinch of salt. Wash and strip the leaves from four stems of tarragon, chop them fine and add them to the sauce. Serve at once garnished with toast.

Neapolitan Peppers.—Wash and cut in half large green peppers, lay them in a buttered baking pan and fill them with a mixture made of finely chopped apple and celery and a teaspoonful of chopped parsley. Add a beaten egg, pepper, salt, a dash of sugar, a few bread crumbs and a gill of cream. Put a generous lump of butter on top of each and bake in a moderate oven. Placed around broiled fish they make a delicious garnish.

Onion Puffs.—Make a good puff paste, roll it out rather thin and cut into squares four inches each way. Take a large white onion, hollow out the centre and fill it with the meat from a small sausage; add butter, pepper, salt, a half teaspoon of grated cheese and a tablespoon of cream, and last a teaspoon of cracker dust. Place in the centre of the paste square, folding up the corners dumpling fashion. Stuff the cabbage.—Cut the stalks and remove the outer leaves from a medium head of cabbage that is solid

and white. Hollow out the heart, and in it place a chopped green pepper and small onion and fill with a good force meat well seasoned, drawing the leaves apart slightly and putting little lumps of butter between them.

Cook in the oven for an hour and serve as a garnish for steak or chops.

Asparagus Soufflé.—Take a bunch of freshly boiled asparagus and rub it through a sieve, add three well beaten eggs and a gill of cream, salt and pepper, beat well and put in buttered soufflé dishes and bake ten minutes. Garnish with a spray of fresh watercress.

Macedoine in Casserole.—To one bottle of macedoine vegetables add one dozen each of potato, yellow turnip and parsnip balls cut with the small potato scoop, the juice of a large onion, pepper, salt and dash of sugar, a gill of cream and a gill of melted butter. Cook in the oven for an hour and serve with a roast of meat.

Boiled Apples With Cheese Sauce.—Pare, core and quarter six tart apples; boil until tender when tried with a straw. Drain and pour over them a sauce made of a half pint of milk thickened with cornstarch to the consistency of honey; add pepper, salt and three ounces of grated cheese. If the apples are very tart then sprinkle a very little sugar over them before adding the sauce. Do not add the cheese until the sauce is thickened and remove at once from the fire.

attractive shade and shape the effect will be the same.

Lacking a tablecloth of the proper tan shade and unwilling to spend much money to further her decorative ideas, this hostess hunted through the shops until she found the desired buff shade in fine, set curtain serim. This she used over the silence cloth instead of the customary damask. She obtained a half dozen napkins the desired buff by dipping them in weak coffee. Coffee stain is easily removed by a single boiling.

Her tablecloth and napkins provided, she chose as a centerpiece a flat wicker basket, which she stained the right shade of blue and on which she improvised a wire handle wound with blue ribbon, matching the dye used for the basket. On the handle she tied a bow of buff and blue ribbons and filled the basket with the palest of yellow bananas, washed and polished to a satiny finish.

Each guest had a basket in similar coloring, holding salted almonds, which were allowed to cook only to the proper shade and not until they acquired a brown tint. At the corners of the table were larger baskets filled with the palest of cream molasses chips, which matched very nearly the other shades of buff. The place cards were decorated with Continental soldiers in uniform.

While it was impracticable to serve a menu which should follow closely the Continental colors, the combination of blue and buff was made the most of throughout the dinner. The stems of the glasses in which the mixed fruit cocktails were served were decorated with bows of narrow blue and buff ribbon, the cream of oyster soup was served in blue and buff plates, and the cold crabcakes, which appeared for the fish course, were packed in crabshells, the tips decorated with frills of blue and buff paper.

Virginia fried chicken, with cream gravy and sweet potatoes, constituted the principal course, and was served on large blue dinner plates, and the salad was of celery, sprinkled with chopped nuts, which repeated the buff coloring, the blue being represented by little blue chins dressed in larger than an individual salt cellar, which were filled with mayonnaise and placed one on each plate of salad.

The ice cream was served in fancy boxes of blue and buff in the shape of Continental hats. Flavors were concealed in elaborate motto papers of blue and buff, those for the women of the party being decorated with a colored print of Martha Washington in cap and fichu, and those for the men bearing pictures of Gen. Washington. When opened the flavors proved to be Martha Washington caps of white crepe paper and Continental hats, such as were worn by Washington and his army.

DAINTY SPRING DINNERS.

FLOUNDERS are biting now in the bays, channels and creeks about New York. The early trains for the seaside on Sundays are filled with fishermen on the way to take advantage of the brief season for this fish, which in May takes its departure for the deeper sea.

The flounder, like the porgie, is very plentiful and cheap, so much so that it is not mentioned on many of the fashionable bills of fare. Yet it is one of the most delicious of breakfast fish, especially at this time when it is young and not too large.

A great many fish lovers do not approve of the removal of the bones of a fish before cooking and prefer the flounder simply cleaned, rolled in flour and fried in hot pork or bacon fat.

As its bones are very sturdy and well connected with the spine they lift from the cooked fish very easily.

Many persons who know of sole only on hotel menus are not aware that flounder, skinned and boned—fileted, the fish dealers call the process—is often served as sole at restaurants. The English sole, while offered in its season at many fashionable places, is never used in the kitchen of the average restaurant, as its price is high and a great many really prefer the American flounder.

Kingfish, pompano from the South, weakfish, whitebait, soft clams and the first of the tiny soft shell crabs come with May. For a month or more new potatoes from the South, asparagus, peas, new cabbage, spring onions have been in the market.

Strawberries of course have been coming from the South for many weeks, but have not been at their finest. Rhubarb is young and delicate and is at its best in the small open topped tarts which when made by the French pastry cooks are so enticing. An occasional box of cherries is seen in the fancy fruit stores.

May is the month when the spring duckling is at its best. The delicate duckling, the Little Neck clam and other good things lose much of their savor later in the year. They are to be had earlier, but it takes the touch of May sunshine to make them perfect. Mint and chives are just now tender and juicy, and all the various green salads, especially the Romaine, are in first class condition. Young carrots and beets are at their best also.

The cooking of these foods is of great importance. Older meats, fish and vegetables will take more casual handling and preparation, but these

must be carefully looked after. Too much seasoning is to be avoided, even to the use of salt, until the food comes to the table.

Clams are credited with many remedial qualities, the juice being a tonic, appetizer and stimulant. The broth is a favorite delicacy for invalids, and as a summer soup, served in cups, hot or cold, with a spoonful of whipped cream on top, it is unsurpassed.

Clam chowder, when delicately made from small young clams, is very good. Carefully chosen bacon may be used instead of the fat pork that the old recipe calls for. This may be chosen small bits and placed in the bottom of the saucepan (white enamel by preference), with a dozen or more of the small clams over it. Plenty of fine butter, pepper and salt are sprinkled over the clams. Then new potatoes cut in tiny dice may be added. Some use onions also, but they seem too strong of flavor to use in this spring chowder de luxe.

Add a pilot cracker or two, broken up, then some warm milk, the pan being on the range during the mixing and well watched to prevent burning or scorching. More clams, more bacon, potatoes, cracker and milk may be added or the addition of the second lot of cracker may be omitted, as it has a too thickening effect.

Use plenty of butter and enough milk to keep the mass well moistened. Cover the saucepan and let the chowder stew slowly for about an hour. Add milk as it reduces. Tomato soup or catsup is deemed an improvement by some, while others prefer only the delicate clam flavor. A glass of white wine is an improvement. A chowder made in this fashion will be found a very different dish from the usual restaurant made variety.

Young clams, rolled in flour and fried crisply in very hot fat, then served on toast, are a delightful breakfast dish, clam fritters also give zest to the first meal of the day when all other dishes have grown tiresome. For these take twelve eggs, a pint of milk and three fresh clams. Never use second quality eggs for cooking.

Add the clam juice to the milk; beat the egg in with salt and pepper and blended flour; then add the chopped clams and fry a tablespoonful at a time in hot fat. When the fritters are a golden brown drain them on brown paper and serve on a platter with fresh parsley.

Clams combine better with toast than almost any other food. Soft clams, steamed and served with toast, are good.

An attractive supper dish is made in this way. Take rolls, Vienna rolls are the best for this purpose, and remove a small portion of the crust. Then scoop out the soft interior. Fill the space with freshly opened Little Neck clams, replace the crust and after moistening with milk to prevent drying up, place in the oven.

With the clam juice make a sauce, adding a little warm water, thickening with flour and butter, paprika, tabasco, sautéed Worcestershire. Blend all these together smoothly and add tomato catsup if the color and flavor are liked. Then remove the rolls from the oven and pour this sauce thickly over them.

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